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# TRANSMITTAL FORM

(to be used for all correspondence after initial filing)

		Application Number	10/620,315
		Filing Date	July 14, 2003
		First Named Inventor	Moshe Rosenberg
		Group Art Unit	1761
		Examiner Name	Unassigned
Total Number of Pages in This Submission	8	Attorney Docket Number	309J-000310US

## ENCLOSURES (check all that apply)

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## SIGNATURE OF APPLICANT, ATTORNEY, OR AGENT

Firm or Individual name	Gary Baker, Reg. No. 41.595, Quine Intellectual Property Law Group, P.C.
Signature	
Date	Dec 5, 2003

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QUINE INTELLECTUAL PROPERTY LAW GROUP, P.C.

By Deborah Berwick  
Deborah Berwick

Attorney Docket No. 309J-000310US  
Client Ref. No. 2002-280-2

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

In re application of:

Moshe Rosenberg, et al.

Application No.: 10/620,315

Filed: July 14, 2003

For: METHOD AND COMPOSITIONS  
FOR PREPARING AND  
DELIVERING RUMEN PROTECTED  
LIPIDS, OTHER NUTRIENTS AND  
MEDICAMENTS

Examiner: 1761

Art Unit: Unassigned

INFORMATION DISCLOSURE  
STATEMENT UNDER 37 CFR § 1.97 and  
§ 1.98

Commissioner for Patents  
P.O. Box 1450  
Alexandria, VA 22313-1450

Sir:

The references cited on attached form PTO-1449 are being called to the attention of the Examiner. Copies of the references are enclosed. It is respectfully requested that the cited information be expressly considered during the prosecution of this application, and the references be made of record therein and appear among the "references cited" on any patent to issue therefrom.

As provided for by 37 CFR 1.97(g) and (h), no inference should be made that the information and references cited are prior art merely because they are in this statement and no

representation is being made that a search has been conducted or that this statement encompasses all the possible relevant information.

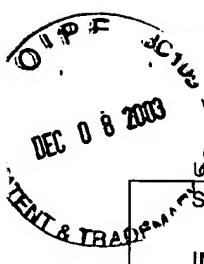
Applicant believes that no fee is required for submission of this statement, since it is being submitted prior to the first Office Action on the merits per 37 CFR 1.97(b)(3). However, if a fee is required, the Commissioner is authorized to deduct such fee from the undersigned's Deposit Account No. 50-0893. Please deduct any additional fees from, or credit any overpayment to, the above-noted Deposit Account.

Respectfully submitted,

  
Gary Baker (215703  
Reg. No. 41,595

QUINE INTELLECTUAL PROPERTY LAW GROUP, P.C.  
P.O. BOX 458  
Alameda, CA 94501  
(510) 337-7871  
Fax (510) 337-7877

GB:db



Substitute for form 1449A-B/PTO  INFORMATION DISCLOSURE STATEMENT BY APPLICANT  (use as many sheets as necessary)		Complete if Known	
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		Date Submitted	December 5, 2003

U.S. PATENT DOCUMENTS					
Examiner Initials	Cite No.	U.S. Patent Document		Name of Patentee or Applicant of Cited Document	Date of Publication of Cited Document MM-DD-YYYY
		Number	Kind Code (if known)		
1	4,073,960			Scott et al.	02-14-1978
2	4,642,317			Palmquist	02-10-1987
3	4,689,293			Goosen et al.	08-25-1987
4	4,826,694			McAskie	05-02-1989
5	4,853,233			McAskie	08-01-1989
6	4,909,138			McAskie	03-20-1990
7	5,143,737			Richardson	09-01-1992
8	5,234,701			Cummungs et al.	08-10-1993
9	5,789,001			Kiopfenstien et al.	08-04-1998
10	5,874,102			LaJoie et al.	02-23-1999
11	6,229,031	B1		Strohmaier et al.	05-08-2001
12	6,242,013	B1		Luhman et al.	06-05-2001

FOREIGN PATENT DOCUMENTS						
Examiner Initials	Cite No.	Foreign Patent Document			Name of Patentee or Applicant of Cited Document	Date of Publication of Cited Document MM-DD-YYYY
		Office	Number	Kind Code (if known)		

OTHER PRIOR ART - NON PATENT LITERATURE DOCUMENTS					
Examiner Initials	Cite No.	Include name of the author (in CAPITAL LETTERS), title of the article (when appropriate), title of the item (book, magazine, journal, serial, symposium, catalog, etc.), date, page(s), volume-issue number(s), publisher, city and/or country where published.			
	13	American Heart Association and National Heart, Lung and Blood Institute. 1990. "The cholesterol facts: A summary of the evidence relating to dietary fats, serum cholesterol and coronary heart disease." <i>Circulation</i> 81(5):1721-1733.			
	14	ASHES et al. (1992) "Manipulation of the fatty acid composition of milk by feeding protected canola seeds." <i>Journal of Dairy Science</i> , 75(4): 1090-1096.			
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\*EXAMINER: Initial if reference considered, whether or not citation is in conformance with MPEP 609. Draw line through citation if not in conformance and not considered. Include copy of this form with next communication to applicant.

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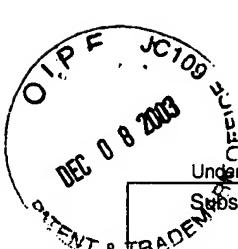
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	64	ROSENBERG AND LEE (1993) "Microstructure of whey protein/anhydrous milkfat emulsions." <i>Food Structure</i> , 12: 267-274.	
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